



Blu Kouzina

9/15 – 9/30

4PM – 9PM

TASTE OF UTC

THREE-COURSE PRIX FIXE DINNER

\$59 PER PERSON

CHOOSE ONE APPETIZER, ONE ENTRÉE, AND ONE DESSERT.

APPETIZER

CHOOSE ONE

SOUP OF THE DAY

Choice of
Avgolemono,
Lentil, or
White Bean

DIP TRIO

Choice of any
three signature dips,
served with
warm pita

HORIATIKI GREEK SALAD

Tomato, cucumber,
green peppers, onion,
Kalamata olives, feta
cheese, oregano,
EVOO, and vinegar
dressing

SAGANAKI

Fried kefalograviera
cheese topped
with Greek
fig jam.

ENTRÉE

CHOOSE ONE

LAMB CHOPS

Two grilled lamb chops served
with flash fried seasonal veggies
and roasted potatoes

SANTORINI BRANZINO

Baked Branzino fillet topped with
tomato, onions, garlic and feta,
served on a bed of rice & chopped
grilled veggies.

MOUSAKA

Layered potatoes, eggplant,
ground beef, and
béchamel sauce

GEMISTA (STUFFED TOMATO, PEPPER, AND ZUCCHINI)

Stuffed with rice, herbs,
tomato sauce
*Vegan option

BEEF AND CHICKEN KALAMAKI

Beef Tenderloin and Chicken skewer served with
onions, tomatoes, and tzatziki

DESSERT

CHOOSE ONE

BAKLAVA

PORTOKALOPITA

HOMEMADE
RICE PUDDING

A Distinct Mediterranean Taste